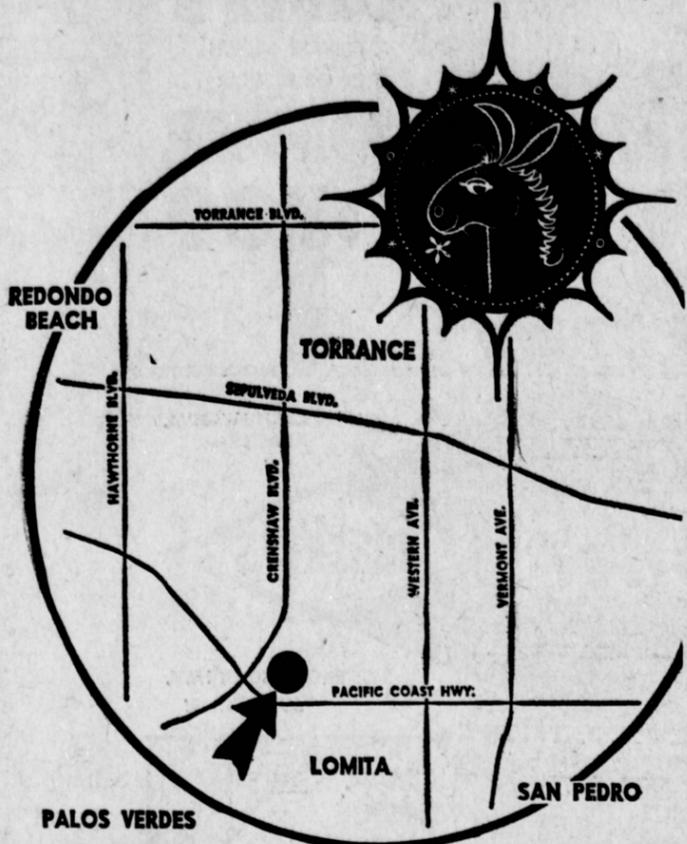


ROLLING HILLS PLAZA



MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



TRADITIONAL CHRISTMAS BREADS can be made easily this year for the frozen bread dough awaits you at your favorite market. Give a gift from your kitchen.

CHRISTMAS BREADS Gifts from Kitchen Prized for Goodness

Christmas breads are a tradition of the season and when they are fashioned for your neighbors as a gift from Santa's helper they are among the most treasured gifts of the holiday.

This delicacy can now be made with a minimum of effort. Purchase a bag of three frozen loaves of ready-to-bake bread dough at any frozen food department.

Easy directions on the package explain how to transform the frozen loaves into freshly baked fragrant loaves.

For gifts, simply wrap the home baked loaves in transparent wrapping and tie with a bright Christmas ribbon.

The loaf can be placed on and accompanied by a special jar of jam or a serrated bread knife as part of the gift.

Special Breads
Special Christmas breads can be made from the basic loaf as it comes prepared for you by the addition of fruits, nuts and spices. Directions for two suggestions follow: Sugarplum Loaf and the ever-popular Stollen.

SUGARPLUM LOAF
1 loaf (1 lb.) Bridgford ready-to-bake frozen dough
1/2 cup currants or raisins
1/2 cup chopped mixed candied fruit and cherries
1/2 cup chopped nuts
1 tsp. freshly ground cardamom (optional)

Allow frozen dough to soften. Flatten or roll out loaf slightly. Mix together currants or raisins, candied fruit, nuts and cardamom.

Place in center of dough and fold over. Knead on floured board, using more flour if necessary. Shape into loaf and place in well greased 4x8 1/2-inch bread pan. Brush with melted butter.

Let rise in warm place until center of loaf is 1/2-inch above pan. Bake at 350 degrees about 30 minutes. Cool on rack.

Decorate with confectioners' sugar icing, candied fruit and nuts.

STOLLEN
1 loaf (1 lb.) Bridgford ready-to-bake frozen bread dough
1/2 cup chopped candied fruit
1/4 cup light or dark raisins

Allow frozen dough to soften. Flatten or roll slightly. Place candied fruit and raisins in center of dough and fold over. Knead on floured board, using more flour if necessary.

Roll dough into oval 1/2-inch thick. Mark across center with end of rolling pin. Fold at mark as for a Parker House roll.

Easy Party Dip

For entertaining, try this easy meat dip for appetizer trays or evening snacks. Mix two 2 1/2-ounce jars of deviled ham with 1/4 cup sour cream, 1 tablespoon lemon juice and 1/4 teaspoon onion juice. Mix thoroughly and chill. Serve with crisp raw vegetable relishes and potato chips.



REALLY GOOD!
like home made



FOR A ZESTY ENTREE try Polish style eggs with freeze-dried chives. Seasoned ground beef forms the nest on which tender eggs rest in simple elegance.

Holiday Sweet Has Flavor of Chestnuts

Happy guests will be more than willing to pull your chestnuts out of the fire when they partake of this Christmas Crown Pudding.

This unusual dessert is basically a rich milk and cream custard flavored with an abundance of fresh pureed chestnuts.

Since this may be prepared well in advance, it's perfect for the busy holiday hostess. Furthermore it makes 12 servings.

CROWN PUDDINGS
2 1/2 lbs. fresh chestnuts
1/2 cup sugar
1 tbs. cornstarch
1 tsp. salt
2 1/2 cups milk
3 eggs, separated
2 env. unflavored gelatin
2 tsp. vanilla
1 tsp. almond extract
1 cup whipping cream

Boil chestnuts for 20 minutes; remove shells and skin. Mash through sieve or puree in blender. Mix sugar, cornstarch and salt.

Gradually add 2 cups milk; cook over hot water, stirring constantly, until slightly thick. Beat egg yolks; gradually pour hot mixture into egg yolks, stirring quickly and constantly.

Return mixture to pan and cook over hot water, stirring constantly, until mixture thickens and coats spoon.

Soak gelatin in remaining 1/2 cup milk for 5 minutes. Stir into hot custard until dissolved. Add vanilla and almond extracts and chestnut puree. Chill.

Whip cream. When custard mixture is cold and beginning to thicken, fold in whipped cream.

Beat egg whites stiff, but not dry; fold in. Pour into a 2-quart mold; chill until firm. Unmold.

New Chives Lend Zest to Soups and Entrees

Seasoned ground beef mixed with spicy tomato sauce forms the nest on which eggs appear in all their natural goodness. These eggs are sparked with delicate, green freeze-dried chives, a new product, which complements the ground beef and eggs.

This new item just appearing on the market, opens up a whole new world of flavor and garnishing ideas to the busy homemaker.

Freeze-dried chives are chopped, frozen and then dried and they will rehydrate in air or in foods in 1 or 2 minutes. You will find them in the spice department of your local markets.

Look for them packaged in a glass bottle with a handy shaker top.

POLISH EGGS
1 lb. lean ground beef
1 tbs. butter
1 can (8-oz.) tomato sauce
1/4 tsp. pepper
1 tsp. salt
2 slices toast, cut in quarters
Freeze-Dried Chives
6 eggs

Gently fry ground beef in butter. Stir in tomato sauce, pepper and salt. Pour into heat-proof serving dish and keep warm while poaching eggs.

Fill a 2 quart sauce pan with water to a depth of 2 to 3 inches. Bring to a rolling boil. Add eggs which have been broken into a bowl.

When water begins to bubble, reduce heat to medium and continue cooking until whites are firm but tender.

Lift eggs from water with a slotted spoon, and place around edge of serving dish.

Sprinkle generously with freeze-dried chives. Garnish with toast points and serve immediately.

Boil chestnuts for 20 minutes; remove shells and skin. Mash through sieve or puree in blender. Mix sugar, cornstarch and salt.

Gradually add 2 cups milk; cook over hot water, stirring constantly, until slightly thick. Beat egg yolks; gradually pour hot mixture into egg yolks, stirring quickly and constantly.

Return mixture to pan and cook over hot water, stirring constantly, until mixture thickens and coats spoon.

Soak gelatin in remaining 1/2 cup milk for 5 minutes. Stir into hot custard until dissolved. Add vanilla and almond extracts and chestnut puree. Chill.

Whip cream. When custard mixture is cold and beginning to thicken, fold in whipped cream.

Beat egg whites stiff, but not dry; fold in. Pour into a 2-quart mold; chill until firm. Unmold.

Well why don't you?

Serve avocados from California and canned fruit cocktail together. It's easy. Halve the avocados. Remove the seed and fill the hollow with canned fruit cocktail. See how the whole thing glistens with color. Taste how well it starts a meal. We call it Coronado Salad. You'll call it great.

CLING PEACH ADVISORY BOARD • CALIFORNIA CANNING PEACH GROWERS



More kinds of more people listen most to **KMPC** dial 710

He loves her more because she bakes

Bridgford BREAD

Ready to bake - FROZEN

It's real good — and so easy... buy delicious Bridgford Bread wherever frozen foods are sold

WHITE OR HOUSHE WHEAT
3 one lb. loaves
What a Saving!
49¢

RAISIN or VARIETY PACK 3 LOAVES 50¢

Support Your Church

CHURCH CALENDAR

Torrance Lomita Harbor City

NATIVITY CATHOLIC CHURCH
1447 Enraccia Ave., Torrance
Phone: FA 8-2776
Rev. John P. Cronin, Pastor
MASS SCHEDULE
Sundays: 6, 7, 8, 9, 10, 11 A.M.
and 12:15 P.M.
St. Joseph's at 9:30 A.M.
SATURDAY CONFESSIONS
10:30 to 11:30 A.M.; 4 to 6 P.M.;
7:30 to 9 P.M.
St. Joseph's at 7:15 P.M.
BAPTISMS
Every Sunday at 1:45 P.M.

SOUTH BAY BAPTIST CHURCH
4545 Sharynne Lane
Torrance
Pastor: Dr. J. C. Brumfield
Frontier 8-2432
Sunday School 9:30 A.M.
Morning Worship 10:45 A.M.
— Junior Church
Baptist Training Fellowship 6:00 P.M.
Evening Worship 7:00 P.M.
WEDNESDAY
Bible study and prayer 7:00 P.M.
Choir Rehearsal 8:00 P.M.
Modern Crib nursery and toddler care provided all stated church services.
Sunday School bus transportation schedule. Frontier 8-3432.

FOUR SQUARE GOSPEL CHURCH
Corner Arlington and Sepulveda
Tel. DA 6-2072
Rev. and Mrs. Jas. P. Lowen
SUNDAY: Sunday school 9:30 a.m., Morning Worship 10:45 a.m.
Group Services: 6:30 p.m. (Y.P., Cadets, Defenders)
Evangelistic 7:30 p.m.
MIDWEEK Wednesday — Bible Study at 7:30 p.m.
PUBLIC INVITED

HOPE CHURCH EVANGELICAL UNITED BRETHREN
3345 Artesia (W 174th St.)
Rev. Donald Bergesen
Res. DA 8-6549
9:30 a.m. — Morning Worship
9:30 a.m. — Sunday School
11:00 a.m. — Morning Worship
6:00 p.m. — Youth Fellowship
7:00 p.m. — Evening Worship
Bible Study and Prayer Meeting
Wednesday, 7:30
Nursery care provided for the morning services.
DA 3-1012

FIRST BAPTIST CHURCH
at Carson & Manual St.
Torrance, Calif.
Phone FA 8-5030
Rev. Robert Coburn, Pastor
SUNDAY — 2 Morning Services
9:15 A.M. — 10:45 A.M.
Sunday School 9:15 for Nursery thru Juniors College and Adults
10:45 — Jr. High and High School
Fellowship Training — 6:15 P.M.
Evangelistic Message — 7:00 p.m.
WEDNESDAY — Bible Study
7:30 P.M.
Communion Service and Prayer
Nursery provided for all services,
also sound proof mother's room.
ALL WELCOME

GREYFRIARS MEMORIAL PRESBYTERIAN (Orthodox)
22511 South Figueroa, Torrance
Worship hours 11 a.m. and
7:30 p.m. Every Sunday
Sunday School at 9:30 a.m.
Young People's Fellowship 8 p.m.
Prayer Meeting every Wednesday
Evening at 7 o'clock
Rev. William J. Boner, Pastor
Mr. Richard Gorom
Supt. of Sunday School
Thomas Miller
Director of Choir

FRIENDSHIP BIBLE CHURCH
YMCA Building
2080 Washington
Torrance
G. E. Noy, Pastor
TF 4-8677
Sunday School — 10:00 a.m.
Morning Worship — 11:00 a.m.
Evening Service — 7:30 p.m.
Thursday Bible Study — 6:45 p.m.
(Pastor's home)

CHRIST THE KING LUTHERAN CHURCH
3706 W. 182nd St., Torrance
Maynard V. Midthun, Pastor
Phone DAVIS 8-8221
Res. Davis 8-3455
Divine Worship, 8:30 a.m.
Sunday School, 9:45 A.M.
Divine Worship, 11:30 a.m.
Nursery care provided at both services.

DEL AMO SOUTHERN BAPTIST CHURCH
2915 W. 226th at Ocean
Torrance
Sunday School — 9:45 A.M.
Training Union — 6 P.M.
Worship Services — 11 A.M. — 7 P.M.
Wednesday — Midweek Services
G. A. & R. A. Auxiliaries —
Teachers 7 P.M.
Prayer Service — 7:45 P.M.
Choir Rehearsal — 8:30 P.M.
Pastor: Daniel B. Weaver Jr.
PH 8-7440 PB 1-3225
EVENING WORSHIP SERVICE
Broadcast direct from church
at 7:30 P.M. over KATV, FM,
93.5 on the dial.
All are welcome to attend our
services and to use our Reading
Room.

CENTRAL CHURCH EVANGELICAL UNITED BRETHREN
Marcelina & Arlington
Rev. Walter M. Stanton
FA 8-3010
9:30 — Sunday School
11:00 — Morning Worship
7:30 — Youth Fellowship
7:30 — Evening Worship
Midweek Worship Service 7:00
Wednesday Evening

FIRST CHRISTIAN CHURCH OF TORRANCE
(Disciples of Christ)
2930 El Dorado, Torrance
Rev. H. Milton Sippel, Pastor
Res. Phone FA 8-4522
Two Sessions of Church School
and Morning Worship, 9:30 and
11:00 a.m.
Nursery provided at both sessions.
Christian Youth Fellowship —
7 p.m.

FIRST LUTHERAN CHURCH
1725 Flower Street
Phone 820-4181
William J. Rolader, Pastor
Phone FA 8-3249
Phillip C. Hillier, Assoc. Pastor
Phone 679-7710
8:00 & 10:45 a.m. — Worship
Service
8:45 & 9:45 a.m. — Sunday School
Children and Adults.
10:45 a.m. — Worship Service,
(Nursery at 10:45 Service)
Holy Communion — First Sunday
Luther League — 3 and 4th
Sundays
Christian Elementary School —
Kindergarten through 7th
Grade

FIRST CHURCH OF THE NAZARENE
1501 West Carson
R. Wallis Korngay, Pastor
Ph FA 8-4080
9:45 Sunday School
10:30 Morning Worship
7:00 p.m. Evening Service

DEL AMO CHRISTIAN CHURCH
4915 Emerald St.
(Corner of Emerald and Victor)
Phone 371-8414
Leslie C. Ashford, Minister
9 a.m. Sunday School
10 a.m. Morning Worship
11 a.m. Sunday School
6:30 a.m. Jet Cadets
6:30 p.m. Christian Youth
Fellowship

UNITY CHURCH OF CHRISTIANITY
(Church House)
2256 Torrance Blvd.,
Tel. 320-4871
Emma M. Muffley, Minister
Sunday Services — 10:45 A.M.
in Torrance — Masonic Temple
2226 Cabrillo Ave.
Weekday classes at Church
House
Affiliated with the
Unity School of Christianity
Lee's Summit, Mo.

CHURCH OF CHRIST SERVICES:
Sunday: Bible Study Classes ... 9:45 A.M.
Morning Worship ... 10:45 A.M.
Young People's Class ... 8:00 P.M.
Evening Worship ... 7:00 P.M.
Wednesday: Ladies' Bible Class ... 10:00 A.M.
Evening Worship and
Classes ... 7:30 P.M.